

-continued

Brownie	
Ingredient	Formula g/100 g
Semi-sweet Chocolate Chips (Barry Callebaut, St-Albans, VT.)	16.93
Glycerine - Superol (Procter & Gamble Co., Cincinnati, OH.)	2.54
Supro Soy Nuggets (Protein Technologies Intl., St. Louis, MO.)	21.26
Cocoa - Hershey's (Hershey Foods Corp., Hershey, PA.)	8.47
Chocolate Flavor 462977 (Givaudan Flavors Corp., Cincinnati, OH.)	0.64
Isolated Soy Protein (Supro® 661, Protein Technologies Intl., St. Louis, MO.)	1.88
Sodium Bicarbonate (Church & Dwight Co., Princeton, NJ.)	0.76
Egg White Solids (Henningsen Foods, Inc., Omaha, NE.)	0.75
Xanthan Gum (Kelco Nutrasweet, Div. Of Monsanto, St. Louis, MO.)	0.75
Emulsifier - Panodan SDK (Danisco A/S, Copenhagen, Denmark)	0.51
Fiberaid® (Larex Corp., White Bear Lake, MN.)	7.71
Vanilla Flavor, Nielsen-Massey Vanilla, Inc., Waukegan, IL.	0.45
Vanilla Frosting - Betty Crocker (General Mills Sales, Inc., Minneapolis, MN.)	6.60
Water	12.7

MAKING PROCEDURE

[0550] The making procedure is the same as that of Example 18, except chocolate chips are substituted for apple pieces in Step #5, the Supro Soy Nuggets are ground to a powder before addition, and cocoa is added to dry ingredients in Step #2.

[0551] A single reference serving (40 grams) of the resulting product is analyzed according to the protocols disclosed in the "Analytical Protocols" Section of this application and it is determined that the product's amino acid sources provide 20.40% of the product's total caloric content; that the product's fat sources provide 19.80% of the product's total caloric content; that the product's digestible saturated fat sources provide 1.38% of the product's total caloric content; and that the single reference serving contains 3.00 grams of dietary fiber.

TASTE SCORES FOR EXAMPLES

A number of the embodiments detailed above are tested according to Applicants' Taste Protocol 1.1 and the following results are obtained:

LOCATION	60% Confidence		70% Confidence		80% Confidence	
	Lower Bound	Upper Bound	Lower Bound	Upper Bound	Lower Bound	Upper Bound
Example 1	24.7232	30.0832	24.1015	30.7049	23.3181	31.4883
Example 2	24.4220	29.7825	23.8002	30.4044	23.0164	31.1881
Example 4	19.0812	24.4435	18.4592	25.0655	17.6756	25.8492
Example 5	25.1568	31.5477	24.4141	32.2904	23.4768	33.2277
Example 5	26.8705	32.0975	26.2643	32.7038	25.5004	33.4677
Example 6	23.0550	28.1808	22.4606	28.7752	21.7117	29.5241
Example 7	28.4371	34.7097	27.7083	35.4386	26.7886	36.3582
Example 8	26.1648	33.6035	25.2986	34.4697	24.2040	35.5643
Example 9	23.0393	28.1706	22.4444	28.7655	21.6948	29.5151
Example 10	24.8302	30.6244	24.1571	31.2975	23.3080	32.1466
Example 12	13.4930	20.8707	12.6343	21.7293	11.5495	22.8141
Example 13	20.7240	26.5615	20.0461	27.2394	19.1912	28.0943
Example 15	13.0230	18.4971	12.3882	19.1320	11.5882	19.9319
Example 16	22.5890	28.8972	21.8559	29.6303	20.9308	30.5555
Example 17	24.4818	29.8704	23.8569	30.4953	23.0696	31.2826

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TASTE SCORES FOR EXAMPLES

A number of the embodiments detailed above are tested according to Applicants' Taste Protocol 1.1 and the following results are obtained:

LOCATION	90% Confidence		95% Confidence		99% Confidence	
	Lower Bound	Upper Bound	Lower Bound	Upper Bound	Lower Bound	Upper Bound
Example 18	20.8620	29.7441	19.8226	30.7834	18.5046	32.1014
Example 19	20.6979	28.2349	19.8197	29.1131	18.7092	30.2236
Example 20	8.8397	17.8269	7.7880	18.8786	6.4542	20.2124
Example 1	22.1537	32.6527	21.1401	33.6663	19.1462	35.6602
Example 2	21.8513	32.3532	20.8367	33.3678	18.8398	35.3648
Example 3	16.5110	27.0137	15.4973	28.0275	13.5037	30.0210
Example 4	22.0806	34.6240	20.8609	35.8436	18.4480	38.2565
Example 5	24.3652	34.6029	23.3771	35.5910	21.4338	37.5342
Example 6	20.5991	30.6366	19.6310	31.6048	17.7282	33.5076
Example 7	25.4188	37.7281	24.2226	38.9243	21.8571	41.2897
Example 8	22.5693	37.1990	21.1367	38.6316	18.2858	41.4824
Example 9	20.5814	30.6285	19.6126	31.5973	17.7091	33.5008
Example 10	22.0438	33.4108	20.9404	34.5142	18.7604	36.6942
Example 12	9.9306	24.4331	8.5129	25.8507	5.6958	28.6678
Example 13	17.9188	29.3668	16.8088	30.4767	14.6180	32.6675
Example 15	10.3996	2.1205	9.3651	22.1550	7.3310	24.1891
Example 16	19.5526	31.9337	18.3488	33.1375	15.9673	35.5190
Example 17	21.8998	32.4524	20.8818	33.4704	18.8806	35.4716
Example 18	16.5244	34.0816	14.7745	35.8313	11.2419	39.3642
Example 19	17.0493	31.8835	15.5927	33.3401	12.6878	36.2450
Example 20	4.4500	22.2166	2.6787	23.9880	-0.8982	27.5648

What is claimed:

1. A ready-to-eat food having, at a 60% confidence level, a lower taste value greater than -8.00; a water activity of less than 0.90; and comprising, on a single reference serving basis:

- an amino acid source that provides at least 19% of the total caloric value of said food;
- a fat that provides less than 30% of the total caloric value of said food; and
- a carbohydrate that provides the balance of the total caloric value of said food and at least about 2.5 grams of dietary fiber.

2. The ready-to-eat food of claim 1 wherein said water activity is less than 0.85; said fat provides less than 27% of the total caloric value of said food; and said food comprises an adjunct ingredient.

3. The ready-to-eat food of claim 1 having a lower taste value that is greater than 1.64 and an upper taste value less than 39.45; and wherein said amino acid source provides at least 19% but less than 50% of the total caloric value of said food; and said carbohydrate provides from about 2.5 grams to about 5.0 grams of dietary fiber.

4. The ready-to-eat food of claim 3 wherein said food is a filled cracker, filled extruded snack, enrobed extruded snack, spread, potato crisp, or brownie.

5. The ready-to-eat food of claim 1 wherein said amino acid and fiber sources are at least 75% active; and said fiber is selected from the group consisting of soluble fiber having a viscosity of from 1 to 2 centipoise for a 10% solution at 25° C., insoluble fiber having a particle size of less than 150 microns and a water absorption less than 7.0 grams per gram of fiber, and mixtures thereof.